

**Magnificent Views Which Can
be Obtained in the North.**

The marvelous extent of these mountain tops is extremely striking, especially in such untrudled regions as the Canadian Rockies freely offer. The charm of the unknown is mingled with the pleasure of recognition. The climber knows not, no one living knows—what awaits him on the summit of a peak or pass. Bewildering hosts of splendid mountains, valleys, and canyons, and the foaming torrents, hitherto undrained, and the more familiar rivers; the now revealed line of the erratic watershed, laid down by glacial work in the past; these are some of the more fascinating revelations of the hour. And equally enjoyable, amid this world of the unknown, is the tracing of the Journey's course over yonder pass and along those familiar valleys to the spot from below where the white tents cover the rocky floor, corroborating and welcoming back again the climber. The recognition of old friends among the near or distant summits from whence the present viewpoint was perhaps observed and reconnoitred in the hope of the closer acquaintance that has now been consum-

Too Fresh for Salt.
(From the Ohio State Journal.)
Sophomore—Those freshmen think they
are the salt of the earth.
Senior—Huh! They're too fresh for
salt.

Was Surely Bad.
(From the Chicago American.)
"I wonder that tragedy was not hissed
at night, Algy."
"An audience cannot yawn and hiss at
the same time."

Jellied Fried Cakes, or Crullers.
(German Pfannkuchen.)
Take a pound of sifted flour, a table-
spoonful of sugar and a saltspoonful of
salt. Sift well to mix, then make a hole
in the center of the flour. Dissolve a
teaspoon of compressed yeast in half a cup
warm milk and pour into the hollow
center of the flour. Put one cup of
oil on to scald, add half a cup of but-
ter and when it is melted stir the liquid

Cream of Celery Soup.
 Braised Duck. Rice Croquettes.
 Creamed Onions.
 Fruit Salad.
 Cheese. Coffee. Wafers.

FRIDAY.
BREAKFAST.
 Baked Apples. Honey.
 Cold Salt Mackerel. Sauce Tartare.
 Plain Boiled Potatoes.
 Corn Muffins. Coffee.

LUNCH.
 Oyster Soup.
 Corn Pudding. Stewed Tomatoes.

407-409-411 E. Douglas Ave.

Mamma—And your ass?
 Robbie—Ow, see here, ma. I ain't as
 soggy.

New Automobile Record.
 (Philadelphia Record.)
 Robbie—Ripper has broken the automo-
 bile record.
 Stobie—What time did he make?
 —Robbie—Sixty-six minutes to run over
 eighteen people.

Classified.
 (Chicago Daily News.)
 "Were you a bull or a bear?" asked
 the inquisitive trader.
 "Neither," replied the speculator. "I
 was a donkey, pure and simple."

Blonde Bridesmaid.
 (Life.)
 Blonde bridesmaid—The sisters haven't
 seated your aunt Maria with the fami-

pe
fully nourishes the
can be combined
and makes *health-*
any combinations:
sters
of
EDDED
HEAT
SCUIT

One pint oysters, 1 cup milk, $\frac{1}{2}$ cup cream, 1½ tablespoons butter, 1½ tablespoons onion, 1½ cups wheat flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon paprika, and 5 SHREDDED WHEAT BISCUITS. Prepare the Biscuit by cutting with a sharp pointed knife an opening cavity from the top of the Biscuit, $\frac{1}{4}$ inch from sides and ends. Remove the top and all inside shreds, forming a basket. Dust these lightly with celery salt and paprika and heat thoroughly while you are preparing the oysters. Remove all bits of shell. Prepare a sauce by blending in the blazer the butter, flour, salt and paprika, then add the milk and cream, and stir until thick and smooth, then cook the oysters until plump, add to the sauce and fill the Biscuit baskets. Serve at once.